

Brioche Orange with Laprico

Petits Gâteaux



RECIPE QUANTITY 34 pieces

RECIPE NUMBER GB40016

Brioche dough with pre-dough

490 g Pre-Dough	17.28oz
1100 g pastry flour type 400	38.8oz
100 g water	3.53oz
350 g fresh eggs	12.35oz
270 g granulated sugar	9.52oz
80 g yeast	2.82oz
100 g orange flower water	3.53oz
15 g ground anise	0.53oz
20 g salt	0.71oz
180 g olive oil	6.35oz
200 g butter	7.05oz
190 g candied orange peel 3x3mm	6.7oz

Knead the pre-dough with flour, water, eggs, sugar, yeast, orange blossom water and ground aniseed into a dough, gradually add salt, olive oil and butter and knead into a plastic dough. At the end, carefully mix the candied orange peel into the dough.

Dough temperature: 26°C / 78.8°F

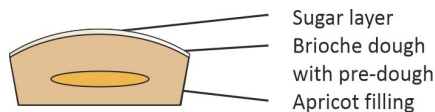
Leave the dough to ferment for about 2 hours.

Pre-Dough

290 g pastry flour type 400	10.23oz
150 g milk 3.5%	5.29oz
50 g fresh eggs	1.76oz
2 g yeast	0.07oz

Knead all the ingredients into a dough and leave to ferment at room temperature for 12 hours.

Structure



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3095 g Brioche dough with pre-dough	109.17oz
510 g Laprico 75%, Bakeable filling apricot	17.99oz
350 g butter	12.35oz
350 g granulated sugar	12.35oz

Finishing

Grind the whole dough into 34 round pieces, dough weight 90 g / 3.17 oz per piece. Flatten the dough pieces well. Spread 15 g / 7 oz Laprico baking mixture on each, fold in at the sides, then fold in lengthwise and roll briefly to enclose the filling. Place the dough in paper-lined wooden baking moulds, brush with water. Bake at 28 - 30°C / 82.4 - 86°F for about 90 minutes.

Baking temperature: 170°C / 338°F

Baking time: approx. 18 minutes

After baking, brush with melted butter and immediately turn in sugar.

FELCHLIN PRODUCTS

KB96 Laprico 75%, Bakeable filling apricot

Felchlin
SWITZERLAND

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Description : Delicate orange yeast pastry with olive oil and apricot filling

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	355
Selling days	1 day	Kilojoule (kJ)	1485
Selling price		Lipids	16.15 g
Selling unit	1 piece	saturated fatty acids	7.17 g
		Carbohydrates	46.53 g
		of which sugars	22.25 g
		Proteins	5.31 g
		Salt	0.52 g

Declaration :

Wheat flour, sugar, **butter**, **eggs**, water, dried abricots 5%, olive oil 4%, **whole milk**, orange flower water 2%, baker's yeast, **wheat glucose syrup**, orange peel 1%, edible salt, anise, **wheat starch**, corn starch, acidifying agent (citric acid), preserving agent (potassium sorbate), flavour

State 16.08.2022